

SNACKS

Perfect with your drink or while you are looking at the menu.
Order a couple and share with the table.

Oyster, horseradish pickled beetroot, mandarin-sake granit & roasted black sesame seeds (MO, SE)	75/pc
Hamachi crudo with yozu ponzu emulsion, ikura, roasted sesame & green chili (F, S, SE)	115
Crispy rice with kimchi marinated tuna, jalapeño & dai-dai ponzu (F, SE, SO)	85
Rossini Caviar Baerii 10g, crispy fried potato, wasabi cream & red onion (F, M)	390
Rossini Caviar Oscietra 30g, crispy fried potato, wasabi cream & red onion (F, M)	995

STARTERS/RAWBAR

Beef tartare on a black brioche, pickled shimeji, avruga caviar & wild garlic mayo (F, E, W, SE)	245
Torched salmon nigiri, spicy mayo, sweet soy & crispy onion (F, E, S)	115
Seared beef gunkan nigiri, tosazu onion chutney, fresh radish & mizuna cress (F, S)	125
Scallops tiradito with Aojiso sauce, pickled green apple, cucumber, chilli & scallop roe emulsion on a tapioca tuile (MO, E, MU)	235
Tempura maki, truffle-miso dressing, white fish tartar & sea kelp salad (W, F, S)	225
Seared scallops with nasu cream, crispy eringi, shiso crust, black garlic soy caramel & akazu gel (SH, W, M, S)	235

CHEF'S CHOICE MENU

per person

Can't choose? Let our chef decide for you.	995
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GREENS, FISH & MEAT

Main courses. Eat individually or shared with your table.

Seared skrei fillet with a truffle potato mousse, white asparagus, aged white soy-butter sauce, crispy fried artichoke, kombu dill oil & avruga caviar (G, F, M, S)	425
Grilled ribeye, kuro goma cream, truffle celeriac puree, miso cabbage & king oyster umeshu sauce (S, SE, CE, W)	425
Honey-miso marinated lamb rack, hazelnut-celeriac puree, compressed cucumber, sweetbread, spinach & aka tosaka nori (S, HN, M, CE)	425
Udon noodles, Japanese mushrooms, Goma Dare, chives & kizami nori (V) (SE, S, W)	255

FRIED TEMPURA DUCK TO SHARE (30 min preparation time) Steam buns, crispy salad, pickled red onions, kimchi, apple hoisin sauce & rice (W, S)	875
Add-on 6 oysters (MO, S)	375

SIDES

TAK steamed rice with sesame mayo, furikake & spring onion (E, SE, SH)	55
Today's greens (S)	85
Cauliflower "pop-corn", spicy-garlic mayo, red chili, chives & kizami nori (W, E)	145
Roasted baby potatoes, seaweed salt	75

DESSERT

Valrhona chocolate with sesame seed, sudachi sorbet & orange (M, SE)	155
TAK signature crème brûlée, flavoured with soy sauce & caramelized sugar (M, E, S)	155
Brown cheese ice cream with star anise, miso caramel, puffed rice & choux (M, E, W)	155
Petit Four (Per piece)	35/pc

COCKTAILS

The Passion Boatyard Vodka, passion fruit, cold brew tea, lime	205
Tak Negroni Roku Gin, Umami Gin, sweet vermouth, strawberry Carpano Bitter (Su)	205
Sling & Sling Roku Gin, forest berries, sling cordial, beetroot, pineapple soda	205
Mezcal & Melon Siete misterios mezcal, melon, lime, pineapple foam	205
Lychee & Blossom Lychee liquor, Lillet blanc, plantation rum, japanese rum, Shoshu, rue berry cordial	205
Osaka Roku gin, La tomato liquor, Strawberry, grapefruit soda	205
Rum & Cacao Brugal rum, coco, coffee liquor, chili	205
TAK Irish Nikka days, sugar, coffee, double cream, Tonka	205

SPARKLING

Taittinger, Brut Réserve, FRA, Pinot Noir, Chardonnay, Pinot Meunier	205
Ruinart, R, Brut, FRA, Pinot Noir, Chardonnay, Pinot Meunier	350
Leonce Bouquet, Crémant de Bourgogne, FRA, Chardonnay	155
Copenhagen Sparkling Tea Grøn, 5%, DEN	125

WHITE WINE

Domäne Wachau, 2022 Federspiel Terrassen, AUT, Grüner Veltliner	175
Schäfer-Fröhlich, 2021, GER, Riesling Trocken	190
The Chardonnay of the week, ask your waiter	240
Reyneke Organic, 2021, RSA, Chenin Blanc	165

RED WINE

Villa Ponciago, 2017 Fleurie Les Hauts de Py, FRA, Gamay	210
Felsina Berardenga, 2021 Chianti Classico, ITA, Sangiovese	190
Villa al Cortile, 2018, Brunello di Montalcino, ITA, Sangiovese	255
Michel Juillot, 2020, Mercurey 1er Cru Clos Tonnerre, FRA, Pinot Noir	250

SAKE

TAK Special Label Kimoto Junmai Shu, JPN	145
Kariho, Rokushu Junmai Ginjo, JPN	140
Maizuru Shuzo, Tabito Yamahai Junmai, JPN	175
Tengumai Yamahai Junmai, JPN	135
Natsu Mikan, Mandarine Sake JPN	165

BEER & CIDER

Asahi, Asahi Brewery, Lager, 4.7%, JPN	98
Oslo Brewing Co., Oslove Passion fruit Blonde Ale, 4.7%, NOR	145
Oslo Brewing Co., Gluten Free, 4.7%, NOR	135
NOAM, Berlin Lager, 5.2%, GER	115
Hitachino White Ale, 5.5%, JPN	165
Aooni IPA, 7.0%, JPN	145
Galipette Cider, 4.0%, FRA	115

NON-ALCOHOLIC

Sparkling Tea by Pettersson & Munthe, 0%, SWE	115
Kombucha Bio Rose, Vigo, POL	85
Rhubarb Crush, Luscombe, UK	115
Sicilian Lemonade, Luscombe, UK	115
San Miguel 0.0%	89
Passion 0%	145
Passion, lime, ginger, tea	
Politan 0%	145
Martini Floreale, lime, grapefruit soda	